

CHOOSE YOUR LOVE-THEN LOVE YOUR CHOICE

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to hird. Award made the last Saturday in each month,

EVERY WOMAN'S OPPORTUNITY.

The Bulletin wants good home letters, good business letters; good help-til letters of any kind the mind may suggest. They should be in hand by Nednesday of each week. Write on but one side of the paper. Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

PRIZES FOR NOVEMBER

The prizes for the month of November will be awarded as follows: Jane T., Norwich, the first prize, \$2.50. Deborah, Norwich, the second prize, \$1.50. Nurse Carrier, South Windham, Me., third price, \$1.

Will prize winners please send in full postoffice address to Social Corner

from roasts and steaks, or from cheap cuts of fresh meats, for the latter se-lect fore or hind shins, cuts from To Knot Carpet Rags. Editor Social Corner: I wish to send in my mite to help the readers of the Social Corner. Now that the evenings are long and the housewife is thinklect fore or hind shins, cuts from neck or shoulder, or lower part of the round. Always select the tougher parts as they are richer in extractives and soluble albuminoids. Use all parts of meat, bone, lean and fat, and in proportion of two-thirds lean meat to one-third bone or fat. The meat furnishes the soluble albuminoids or the muscle-making food, and ing carpet rags, will tell of a way I have just learned for knotting rags, and am sure she will find it neater and better than sewing them. Take two strips, say of white and blue, lay the ends together, blue on white, just the ends together, blue on white just as you would if you were going to sew them; hold both pieces firmly over the forefinger with thumb and middle finger of left hand, cut a small slit through both, take up the other end of the blue strip and pass it through from the under side, pulling it entirely through with the point of the scissors, toward you with the right hand, when the short white end will slip through on top of the long blue atrip, give a gentle but firm pull and you will have a round slip knot that saves, not oids or the muscle-making food, and the extractives high in mineral salts and flavor. The bones yield up gela-tin and mineral matter. Gelatin is also obtainable from the cartilage, ligaments, skin and tendons.
In soup making some of the fat is absorbed, the remainder should be removed. In general, all albuminoids coagulate much below boiling point and are soluble in cold water to which salt has been added and gradually heat to boiling point; but never boil. round slip knot that saves, not lig time in making, but a great deal thread and a good many needles. hen you take if to the weaver he Wipe meat with damp cloth, sepa-rate meat, bones and fat, cut meat in-to one-inch cubes, place all in kettle, will tell you you have a parfect ball of rags, or you will find it fine to crochet for mats. Do not think you cannot do it, for you will find if you follow directions that it is very simple. Have a piece of oilcloth to set your machine on while sewing. When you have finished your sewing run the machine to one side, take up your oil-cloth and shake it and you have all your clippings and threads out of the best recipes for making Christmas Candies, the competition to close on way with scarcely any work at all, certainly not to compare with sweep-ing a floor or carpet. Will close with best wishes for a happy Thanksgiving Dec. 17th. For the best letter it will give a prize of \$2.00, for the next best. \$2.00. This gives an opportunity for everybody to take a hand.

How Soups and Soup Stock Are Prepared.

Norwich.

Editor Social Corner: Will send in an item on soups, hoping they will be of interest and value to the Sisters Soups—Soups are grouped into two main classes, soups made with meat stock and soups made without meat stock and soups made without meat stock in the former class they are classified as follows.

Boullion—Made from lean beef, clarified and seasoned, except clam broth to no former class they are classified as follows.

Boullion—Made from lean beef, clarified and seasoned, except clam broth to soups the chief mutris. Brazil nuts chopped and rabbed ped peanuts moistened with arrowroot or constanted with arrowroot or constanted and then moistened with cream is another good combination, as is candled ginger chopped and then moistened with cream is another good combination, as is candled orange peel and candied cherries chopped fine.

Clives are excellent for sandwich fining, either alone or in combination with other foodstuffs. The stuffed of value Many, however, prefer clear soup, and remove them. Strain soup and cool quickly to avoid fermentation. A cake of fat forms on stock

Brown Soup Stock—Made from lean cef, browned, and highly seasoned. Soups made without meat stocks are as follows:

Cream Soup-Made of vegetables or fish with milk and a small amount of cream and seasoning, always thick-

Pures Made by adding the pulp of cooked vegetables to milk and cream. This milk is thickened with flour or corn starch in order to bind the solid and liquid parts together. Puree is thicker than cream soups. Stock is

Made from shellfish, milk, seasoning. Meat soups can be made from left-

sometimes added

Cook soup 15 or 20 minutes after thickening is added. When butter and flour are used, melt butter and when melted and bubbling stir in the flour quickly; cook together, then add gradually one cup of hot soup; cook ten minutes; soup may be thickened with bread. Bread should be dried and browned slightly and added to a small amount of stock, simmered until soft amount of stock, simmered until soft and crushed. Then dilute with more soup; one-half cup of dried bread for a quart of soup. German rye bread

and crushed. Then dilute with more soup; one-half cup of dried bread for a quart of soup. German rye bread is excellent for this purpose.

Glaze is simply clear stock boiled down to one-quarter its original amount. It is useful in browning meats or for enriching a weak stock or gravy or adding flavor and consistency to sauces. It will keep a month if put in a closely covered jar in a cool place.

The water in which vegetables are cooked is rich in mineral saits and flavoring. This is vegetable stock. Water in which such food as rice, macaroni, barley, etc., are cooked, is rich in starch and sugar products and should be retained for soups.

Sessenings—With but a small outlay one can keep a supply of what is necessary for seasoning soups. Sweet herbs, such as thyme, savory, marjoram, parelley, etc., may be dried in the fall and kept in airtight cans; celery roots or dried celery leaves are richroots or dried celery leaves are rich er in flavor than the stulk; celery see er in flavor than the stulk; celery seed or celery sait may be substituted for these spices, including cloves, alispice, whole pepper and stick cinnamon should always be on hand. Flour, corn starch, arrow root, taploca, sago, pearl barley, rice or eggs are added to give consistency and nourishment. CENTENNIAL SQUARE.

How to Make Filling for Sandwiches Editor Social Corner: It seems to me that the sandwich is an all-the-year-round reliance in any family, so find pleasure in sending to the way of making different kinds

Readville, Mass.

of filling.

In the first place, the texture as well as the freshness of the bread is considered, the kind of bread in relation to the filling is a matter of importance and the occasion which the sandwich is to grace has much to do

in determining the choice of filling.

There are sweet sandwiches and sour sandwiches, meat sandwiches and vegetable sandwiches, the classification of course, being largely depend-ent on the filling.

ent on the filling.

For a sweet sandwich plump and then chop raisins, moistening the fruit with a little butter and a few drops of lemon juice. This is especially tasty with brown or graham bread.

Marrons glace chopped very fine and then mixed, to the proper consistency for spreading, with whipped cream, is another delicious sweet sandwich filling. Chopped dates and nuts in about equal proportions is another handwich another handwidth. equal proportions is another happy

combination. Chopped peanuts, either moistened with cream cheese, or mixed with minced dates or figs, makes a sandwich paste that will surely find favor.

be peeled and then cut fine and mixed with any kind of chopped nuts, with

cream cheese, with chopped apples, with sweet pepper or with fresh grat-

Anchovies, lobster, shrimps and pate de fole gras are used alone or in com-bination with other things. Any of

ed cocoanut.

Thickening Soups—Soups are thickened with flour, corn starch or rice
flour. Mix flour with a very little
cold water or milk until it is a smooth
paste, then add more liquid until it
can be poured easily into the hot soup.

The anchovies mixed with mayonnaise,
seasoned to taste, with good effect.
The anchovies mixed with the yolk of
hard-bolled egg and seasoned with
cheese is a good combination.

Of course, ham, tongue, chicken and

SPECIAL PRIZE FOR CHRISTMAS CANDIES

It will cover but two weeks. Address EDITOR SOCIAL CORNER,

allowing one pint of cold water to Other sweet fillings are made with

The Bulletin will open immediately a special prize contest for the

veal may be transformed into delicious fillings. It is best in using any meat to chop it fine, for then it may be the more easily spread on the thin slices of bread. For moistening the meat either a mayonnaise or a boiled dressing may be used. The addition of a little cress, lettuce or other green is liked by some.

little cress, lettuce or other green is liked by some.

Cheese, whether the American cream or some of the imported kinds, is especially tasty with rye, brown or graham bread and makes a sandwich satisfying to the eve. The cheese must be seasoned carefully so the filling will have the desired piquancy. Often times the vinegar from a mixed pickle will be preferable for seasoning to will be preferable for seasoning to plain mayonnaise or even lemon juice.

These are but a few suggestions, but the woman of ingenuity will be able to find among them hints for combinations as unusal as they are palatable.

HARRIET.

English Plum Pudding.

Editor Social Corner: Now that Thanksgiving day is over our thoughts turn toward Christmas, so I will give a recipe for English plum pudding. It can be made three weeks ahead of time, as it improves with age. After being cooked hang it up in a cool, dry place until you are ready to use it. Then two hours before dinner put your pudding in a saucepan of boiling water and let it boil hard for the two hours. When ready, serve with hard, or other sauce, to taste.

Heavenly hash—Five pounds of cherries or currants, or half and half of each: five pounds of gramulated sugar; it wo pounds raisins. Cook to the consistency of a jam. Seal in small or large jars. This condiment will keep indefinitely and is delicious. Canned cherries or gooseberries may be substituted for the fresh if one would make the conserve when small fruits are out of season.

to taste.

English Plum Pudding: One-half pound raisins, seeded: 1-2 pound sultanas, small yellow raisins: 1-2 pound currants: 1-4 pound orange and lemon peel, mixed: 1-4 pound citron: 1-2 pound beef suet, chopped fine: 1-2 pound brown sugar: nutmeg and spice to taste; two cups of stale bread spice to taste. HENRIETTA.

Isabel's Christmas Hope.

Editor Social Corner: What a pleasent and instructive competition our ant and instructive competition our elders have been having for the past few weeks and no doubt many a Thanksgiving table has been decorated with some new dish never before heard of. But, as all good things have an end, so has the Thanksgiving contest and now, Mr. Editor, why not give us young people an opportunity to test and now, Mr. Ednor, why not give
us young people an opportunity to
show what we can do? Can we not
also have a contest, or rather a debate on some interesting subject or
topic that you may suggest? Or, if it
would be more pleasing, let the first
prize go to the one who can furnish
the greatest amount of pleasure for
a given amount of money.

We all enjoy giving Christmas presents and sometimes we are put to our

ents and sometimes we are put to our wit's end to know where all the mon-ey is coming from to satisfy our de-

sires.

I have already asked permission of I have already asked permission of spending this quarter's water taxes for Christmas gifts, as surely our kind city fathers will not compel us to pay for something we have not had; that would not be just, and I think it rightly belongs to us who have to take our jugs under our arms and sometimes walk a mile to some pleasant spring walk a mile to some pleasant spring

soup, and remove and cool quickly to avoid fermentation. A cake of fat forms on stock when cold, which excludes the air and should not be removed until stock is made.

Chopped cheese with mayonnaise, with caperothese with caper valids, set me to thinking of the shut-lns and the few easily digested foods for them with which I am familiar. When the stomach rejects all other foods try clam broth. This is made by placing six clams in the shell, which have been well scrubbed, into

a kettle and pouring a little boiling water over them. When fully open, take up and strain off the broth.

Wine-whey, so useful in typhoid fever, is made by adding to a half pint of milk brought to the boiling point four tablespoonsful of sherry wine, stirring until the curd separates, then strain to rid it of curd, and add a teaspoon of sugar. An egg added to this makes it the more nourishing. It may be stirred in, or mixed by shaking

beaten in.

To prepare arrowroot, mix one tea-spoonful of Bermuda arrowroot with a little milk, then add to a half pint of boiling milk. Add a teaspoonful of sugar, a pinch of salt and nutmeg. To save sugir in sweetening cran-berries, place the fruit where it will freeze, then cook, using about half the regular amount of sugar. The freez-ing reduces the acid and it agrees better with some people than full strength. It is often done for this lat-

FRANK.

How to Amuse Children.

Editor Social Corner: Just a word now with the mothers of the Corner. Do any of you dread the rainy days? When it is too long a walk for the children to go to school? My children live a mile from the schoolhouse. Of course, I am writing of the small children. One way of having the little folks entertain themselves is to let them have a mair of old shears, not too them have a pair of old shears, not too sharp, and some old magazines from which they can cut out all the pictures they like. Have some paste made of flour and water. They can then paste all the pictures they cut out in some old book or on cardboard. Then let the little folks have the corn popper and a little corn, and they will enjoy them-selves—of this I am sure, for we have ried it on the children in our house

A MOTHER. North Stonington.

What Vinnie Would Know. Editor Social Corner: How should a marriageable young woman choose a beau? Do you believe love must go where it is sent?

VIGILANT VINNIE.

I never chose a beau in all my life; but I know that it should be done with your eyes wide open and your common your eyes wide open and in full play. sense, if you have any, in full play. Fine clothes do not make the man, they simply adorn him, hence a man in overails is more to be depended on in overails in broadcloth. I reckon than an idler in broadcloth. I reckon that a young man of good constitution and good personal habits who is known and good personal habits who is known to have a purpose in life is the man for a young woman to tie up to. Do not get intoxicated with love, for it is a osa drunk and leads to matrimedial jim-jams. Do not marry in haste and repent at leisure. Be observing and orderly in what you do and nine times in ten, Vinnie, you will do the right thing.

I do not think Love and Pate are comrades. Love and Foolishness sometimes try to be mates, but they do not travel long together. True love may never run smooth, but it will run smoother than any other kind; and in hours of trial it will not fly out of the

Social Corner Scrap Book

It is often difficult in planning chick en salad to know how large a fowl is needed. Usually a fowl weighing six to seven pounds will give a quart of meat when cut up for the salad.

An excellent cement for mending china is made by mixing a solution of gum arabic water with plaster of paris to a thick paste. After applying, set away the article mended till the cement is perfectly hardened

Social Corner Inquiries.

Would Mrs. Nestor please send in just how she preserved corn on the cob and oblige Mrs. W. H. P., Boston.

Dear Sunny South: Will send you a few points on salads and dressing later on.—Centennial Square.

To make white canvas or kid or tan slippers black, buy a bottle of cobbler's ink. Put two coats of this on: dry leach coat before adding another. The given satisfaction to the truly beneficial, and the given satisfaction to the polish with a good shoe polish. Have the require manufactor of the saved lots of shoes this way.

To get its beneficial or tan slippers black, buy a bottle of cobbler's ink. Put two coats of this on: dry given satisfaction to the well-informed families well-informed families well-informed families with a good shoe polish. Have the require manufactor of the saved lots of shoes this way.

spice to taste; two cups of stale bread crumbs; half teaspoonful of salt; one small cup of flour; four eggs; one wine glass of brandy; grate the rind of 1 orange and 1 temon; a small quantity of milk to mix it; use a new piece of cloth and boiling water and boil it for six hours. Should you need an extra one for New Year's, double the quantity of each article.

Norwich.

The recently announced census report on Los Angeles may be quoted in support. Two hundred and eleven per cent, increase in population in a decade tells an eloquent story of ambitions realized, of boasts made good. The city and the entire Pacific coast country has reason to feel clated.

Southern California is one of the garden spots of America. Good soil and a balmy climate combine to make garden spots of America. Good soil and a balmy climate combine to make

Los Angeles a mecca for the conti-nent. The city's natural advantages are important, but more important still is the fact that the city advertises. Los Angeles is probably the most persisently boomed city in the United States. She has for years cried her wares along every highway; her charms have been described for the admiration of the world. No man could be so ignorant as not to know what this Californian city thought of herself.

And the result of this campaign of persistent publicity is told in the cen-

herself.

sus figures. It is an object lesson in the advantages of advertising.

Why should such cities as Los Angeles and Denver be permitted to monopolize this method of self-development? The lesson is too good to be ignored. The only city in the United States which does not made discretising to which does not need advertising is New York. Cleveland needs more than it is getting. Let us boom Cleve-land as Los Angeles has been boomed. —Cleveland Plain Dealer.

A Modest Victor.

Judge Baldwin of Connecticut, who has just overlurned the republican con-trol of that state, declines a public demonstration in honor of his election, "Believe me," he writes, "I am deeply sensible of the confidence in me which walk a mile to some pleasant spring and there satisfy our thirst. No doubt there are others who can tell us how they earn their pin money for the holiday spending.

I make many pretty and useful gifts from handkerchiefs, also from ribbons, and I will tell you about them many time.

SABEL

"Believe me," he writes, "I am deeply sensible of the confidence in me which testified. It will be my earnest endeavor to show by my administration of the office that I am not unwornly of the irust which hase been placed in my hands." so many of my fellow citizens have testified. It will be my earnest endeavor to show by my administration of the office that I am not unworny of the trust which has been placed in my hands."

It is of recent.

Nourishment for Invalids.

Dear Sisters of the Social Corner:
The letter of the Nurse, of South Windham, Me. which was devoted to the consideration of comforts for invalids are the consideration of comforts for invalids. necticut bench. As regards this in-cident, he is characteristically modest. He will delay for a time the action for slander which he has instituted against Colonel Roosevelt, being now occupied in preparation of his inaugural.

Better let it go altogether. Colonel Roosevelt's unfounded abuse of the judiclary, which he foolishly made di-

strain to rid it of curd, and add a teaspoon of sugar. An egg added to this makes it the more nourishing. It may be stirred in, or mixed by shaking them together in a jar.

Lord Strathcona has given another \$200,000 to the fund for the energy-agement of physical training and the mentary military drill among the school children of Canada, bringing Fruit-foam is appetizing as well as his total contribution to \$500,000. The object of this movement is not to sleve and add juice to the white of an egg, beaten very stiff, and two heaping teaspoonsful of powdered sugar muscles of the youngsters and teach muscles of the youngsters are the youngsters and teach muscles of the youngsters are the youngsters and teach muscles of the youngsters are the youngsters are the youngsters and the youngsters are th them discipline. Statistics from European countries show that compulsory military service has improved the physique of every nation adopting it, and experience had shown that the discipline thus acquired has made the men more valuable to their employers

in after life.

Canada aims at securing these benefits without having to pay the tre-mendous price exacted by compulsory military service, the dragging of young men away from their life's work just | we can give you to avoid pneumonia.

The Important Problem

confronting anyone in need of a laxative is not a question of a single action only, but of permanently beneficial effects, which will follow proper efforts to live in a healthful way, with the assistance of Syrup of Figs and Elixir of Senna, whenever it is required, as it cleanses the system gently yet promptly, without irritation and will therefore always have the preference of all who wish the best of family laxatives.

The combination has the approval of physicians because it is known to be truly beneficial, and because it has given satisfaction to the millions of well-informed families who have used

To get its beneficial effects, always buy the genuine manufactured by the California Fig Syrup Co. only.

the most receptive condition, the sub-stitution of the barrack room for the salutary influences of the home, and the danger inseparable from army life the danger inseparable from army life of acquiring vicious and idle habits. The Strathcona idea is to give the boys, and girls, too, all the benefits of the European system, with none of its drawbacks. It will be much the same kind of training that is given the boy scouts, a training that is stronger, more alert and more resourceful, that trains the brain as well as the muscles.

as the muscles.

Canada owes much to Lord Strathcona, besides his princely donations
of this kind. He it was who opened
the doors of McGill university to wothe doors of McGill university to women and gave them an opportunity to compete with their brothers in the learned professions. With the aid of Lord Mounistephen he established an up to date hospital in Montreal, an institution that was sorely needed. The same two men gave Canada her first transcontinental railway, with its steamships connecting with China and Japan on the one side and the United Kingdom on the other. Both of them are Scotch, but have identified themselves with the country of their adoption, and are spending in Canada for public purposes much of the money they made ther.—Detroit Journal.

Developed a New Apple.

He who gives a new apple to the world and proves that it is an improvement upon any previous apple of its kind, deserves at least ten times as much praise as the person, long heralded by fame, who makes two blades of grass grow where one grew heralded

This pleasing celebrity belong to Mr. Hitchings of South Onondaga, one of the most famous orchardists of this the most famous orchardists of this section. His discovery, a desecndant of the famous Twenty Ounce, or Wine apple, is described on the first page of the current Rural New Yorker by S. A. Beach, author of "The Apples of New York," who proposes that the new fruit shall be called the Hitchings apple. It ripens in September, it is good for cooking purposes, it is as red as red can be, and when full-sized it will give the man who carries it in it will give the man who carries it in his side pocket a list to leeward.

The Post-Standard, which has be-

Sympathy for Mr. Lodge.

Of course you know Massachusetts turned down Henry Cabot Lodge be-cause he is having entirely too much success in life, based on his position as ing else against Lodge. He was a noted man, an honest man, and a useful
man. But people don't like it when a
man gets along too well. The man who
is selected to succeed Lodge will be
one of the pigmies who have been
berking at Lodge's heals. Atchison one of the pigmies who have been barking at Lodge's heels.—Atchison, Kan., Globe.

Pneumonia to be feared more than death from gun shot.

The frequent changes of temperature in the fall and winter months are the source of much discomfort and destruction of human life. Raw, damp, cold air, snow, sleet and rain take turns at producing a crop of colds and coughs. These lend to pneumonia. Nearly every case has its beginning in a simple cough and cold that was neglected. Thousands of people dis as a result. It is more certain to result in death than a wound from gun shot.

A sudden chill, rising lever, sore throat, hearseness, running nose, headache, cough, painful breathing are the forerunners of pneumonia.

painful breathing are the forerunners of pneumonia.

Avoid the danger. Try the one, certain, reliable remedy for colds and coughs; namely, Dr. Bull's Cough Syrup, Il does not contain any opicies. It is perfectly safe and reliable. It is the best remedy for coothing and subduing the inflamed conditions of the bronchial tubes and lungs. It checks cough and cold quickly and completely. Test it first by sending a postal for airce sample. Address A. C. Nieyer & Co., Baltimore, Md. But, to have no delay get a regular bottle of the remedy; price 26c., from your druggist today and take no substitute. This is the best advice we can give you to avoid pneumonia.

Remarkable Values

---IN OUR-

Cloak and Suit Dep't.

WOMEN'S CLOTH COATS \$5.98 to \$25.00 WOMEN'S CARACUL COATS \$10.00 to \$25.00 WOMEN'S FUR COATS \$25.00 to \$75.00 WOMEN'S UP-TO-DATE SUITS \$10.98 to \$30.00 CHILDREN'S COATS, cloth and caracul. . . . \$2.00 to \$15.00 SKIRTS, Panama, voile, all leading materials. \$2.48 to \$18.00 WOMEN'S ONE-PIECE DRESSES, in silks, satins, nets, velvet and woolens......\$8.50 to \$30.00

WAISTS for\$1,00 to \$10.00 FURS, NECKPIECES AND MUFFS..... \$2.50 to \$40.00

Women's and Misses' Hats Latest styles, greatly reduced-prices......\$1.98 to \$15.00

White Star Clothing House 153 Main Street

-STORE OPEN EVENINGS-

MISS M. C. ADLES, Hair, Scalp and Face **SPECIALIST**

Bulletin Office, Norwich, Conn.

To clear soup, allow white and shell of one egg for each quart of stock. Break egg, beat slightly, break shell in small pieces and add to cold stock.

til boiling point is reached. Boil two minutes, simmer 20 minutes, skim,

strain, add all seasoning before clear-

over fire, stirring constantly un-

A School of Instruction

Miss Adles is so tired of having ladies come to her with hair and scalp diseases received by home treatment and tonics, and poisonous dyes, that she she has decided to TAKE A LIMITED NUMBER OF NATURALLY RE-FINED AND ARTISTIC STUDENTS in her important profession. The students selected will not only have the benefit of her instruction and experience here in Norwich, but also at her New York place of business, 955

EVERY ART TAUGHT TO MAKE WOMEN ATTRACTIVE.

During the week that she is in Norwich, MISS ADLES WILL SPE-CIALLY DEVOTE WEDNESDAY EVENING TO YOUNG LADIES who may wish to confer with her regarding lessons, terms, etc.

Ladies are reminded to make early appointments when desiring Miss Adles' attention. ELEGANT QUARTERS AT THE WAUREGAN HOUSE-EVERY CONVENIENCE, ABSOLUTE PRIVACY.

Miss Adles will be in Norwich entire week of November 28th.

NORWICH—Wauregan House Telaphne 184 NEW YORK—210 West 111th Street